CONFERENCE DINING MENUS  
AUTUMN WINTER 2017-2018

At Robinson College, we are justifiably proud of our reputation for “the best food in Cambridge” and when it comes to lunch and dinner functions, we have the venue, the staff and the ambience to ensure that your hopes and expectations are realised. From a fairly simple, great quality, informal meal through to a grand, formal Gala Banquet, we can offer a variety of all-inclusive arrangements. We’ve thought of everything that may be needed for your function and we’ve set these out in easy to follow steps to take away the strain of planning the detail.

How to choose:

To devise a menu within our residential package simply:

- Select one starter, one main course and one dessert from the menu selector section at the back of the menus.
- Further courses available for a supplement include fish course, sorbet or cheese course.
- Linen napkins and full colour menu cards can be added for a supplement.
- Or why not include half a bottle of house red or white wine for under £7.50 per person + VAT.

Alternatively, let us take the strain – simply choose one of our pre-selected packages. These menus have been carefully constructed by Chef to ensure balance and something that little bit extra special. We’ve also taken care of the wine by choosing white and red wines that will complement each dish.

Bon appétit!

Tel: (01223) 332859 or 339119  
Email: conference@robinson.cam.ac.uk  
You can view all our dishes and packages on our website  
http://www.robinson.cam.ac.uk/conferences/dine
All dinners include:

- Hire of the room for dining
- Printed menu cards
- Fresh flower arrangements
- Waited service
- Fresh roll and butter
- Bottled mineral water
- Our new style main courses
- Coffee and after-dinner mints
- Microphone system in the Dining Hall

20 minutes allowed for speeches/entertainment
(30p per head for each 20 minutes thereafter)

**Final numbers for dinners are required 7 days in advance.**
The final account is based upon this number unless it has been exceeded.

Within the prices we have allowed for dinner to start up to 8.00 pm.
Dinners starting later than this might be subject to a surcharge.

We can organise a pre-dinner drinks reception in the College gardens
(weather permitting), or in the Bar or Hall Balcony.

We can arrange musical entertainment on your behalf and we have
full details of a number of very enjoyable groups. It is normal to make
a cash payment to these groups at the end of the evening.

All prices are subject to VAT at the current rate.

To the best of our knowledge we do not use ingredients produced from genetically modified maize and/or soya.
(H = served hot, V = suitable for vegetarians, N = contains nuts
A = contains alcohol)

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PRE-SELECTED MENU PACKAGES

The following pages show our all-inclusive packages (including selected wines), offered at the following supplements:

*Menu Package includes:*

3, 4 or 5 course served dinner as specified
Wines as specified
Linen napkins
Printed menu card (full colour)
Fresh flower decorations on table
Waited service
Bottled mineral water
Fresh roll and butter
Coffee and after-dinner mints
Hire of the room for dining
PA system in Dining Hall
20 minutes allowed for speeches/entertainment
(30p per head for each 20 minutes thereafter)

**MENU PACKAGE WA18** £52.50 per person
**MENU PACKAGE WB18** £61.90 per person
**MENU PACKAGE WC18** £66.50 per person

The wines selected are subject to stock availability, and will be substituted with wines of equal quality if there is insufficient stock at any time.

All prices are subject to VAT at the current rate.
MENU PACKAGE WA18

Smoked mackerel and prawn roulade with gravadlax
Mackerel scotch egg, gazpacho salad, rye, and lemon and dill aioli

Vegetarian:
Smoked aubergine and butternut squash roulade with fiery hummus
Refried bean Scotch egg, gazpacho salad, rye, lemon and dill aioli

* Supreme of guinea fowl
English game pithivier
Pan Haggerty
Chantenay carrot puree and green beans
Wild mushroom and cep velouté

Vegetarian:
Layered baby fennel, kumara and plum tomato strudel with gruyere
Pan Haggerty
Chantenay carrot purée and green beans
Wild mushroom and cep velouté

* Pear and walnut crumble parfait
Mincemeat biscotti and honey crème fraîche (N)

Wines (2½ glasses per person)
Chardonnay, Sauvage de Brie, Bonhomme, Vin de France
Montepulciano D’Abruzzo, Villa Garducci Italy

£52.50 per person
Slow baked collar of pork and black pudding rissole in panko crumb
   Roquette, chive crème fraiche, soft boiled quails egg and pear cider purée
Vegetarian:
   Puy lentil, thyme and celeriac rissole in panko crumb
   Roquette, chive crème fraiche, soft boiled quails egg and pear cider purée (A)

* Smoked haddock with herb and cockle butter
   Butternut squash and salmon risotto
   Creamy fennel sauce
Vegetarian:
   Quorn and feta cheese burger
   Butternut squash and dill risotto
   Creamy fennel sauce

* Pan seared Gressingham duck breast
   Pulled duck leg, spring onion and caramelised chicory
   Mustard Dauphinoise potato
   Parmentier of root vegetables
   Plum sriracha sauce
Vegetarian:
   Poached duck egg, spring onion and caramelised chicory tart
   Mustard Dauphinoise potato
   Parmentier of root vegetables
   Plum sriracha sauce

* Coffee profiterole torte
   Liqueur oranges, spiced chocolate sauce and candied pecans (A) (N)

Wines (3 glasses per person)
   Torea ‘Oystercatcher’ Sauvignon Blanc, Marlborough, New Zealand
   Rioja Crianza, Mindiarte, Bodegas Sonsierra, Rioja Alta, Spain

£61.90 per person
MENU PACKAGE WC18

‘Assiette of home cured seafood’
Citrus and fennel seabass, red Thai salmon gravadlax and tuna ceviche
Roquette, heirloom tomato and prawn salsa
Horseradish and chive crème fraiche

Vegetarian:
‘Assiette of organic tofu’
Citrus and fennel tofu, red Thai tofu and ceviche
Roquette, heirloom tomato and bean salsa
Horseradish and chive crème fraiche

Potato, leek and ham hock soup
Gruyere cheese and chive crouton

Vegetarian:
Potato, leek and lentil soup
Gruyere cheese and chive crouton

Loin of English Lamb rolled in gremolata
Shepherd’s pie bon bon
Salt baked rainbow carrots, celeriac purée
and wild mushroom crunch
Red wine, honey and tarragon jus (A)

Vegetarian:
Artichoke, Montgomery cheddar and heirloom tomato stew
Borlotti bean and curly kale bon bons
Salt baked rainbow carrots, celeriac purée
and wild mushroom crunch
White wine, honey and tarragon jus (A)

Clementine and amoretti baked cheesecake
Passion fruit sorbet, dark chocolate cup and minted redcurrant salsa

Continental cheeseboard

Wines (4 glasses per person)
Macon Villages Blanc, Domaine Thibert, Maconnais, France
Stonemason Shiraz, Currency Creek, Australia

Plus: 1 glass of Port or Brandy

£66.50 per person
**STARTERS**

**WS18/1**  
**Smoked mozzarella and wild mushroom arancini**  
Red pepper pesto, heritage tomato and mozzarella salad  
Basil oil and crisp ciabatta (N)

**WS18/2**  
**Textures of butternut squash with ewe’s cheese**  
Toasted pumpkin seeds, roquette cress and chipotle ranch dressing  
Pesto parmesan straw (N)

**WS18/3**  
**Back fin crab and smoked haddock terrine**  
Bacon dust, dill, beetroot brunosie and sweetcorn relish  
Quails eggs and sea lettuce purée

**WVS18/3**  
**Aubergine, red pepper and mozzarella terrine**  
Chestnut crumb, dill, beetroot and sweetcorn relish  
Quails eggs and sea lettuce purée

**WS18/4**  
**Galantine of free range chicken with bacon, apricot and sage**  
Salt baked rainbow carrot, chorizo and celeriac slaw  
Zesty remoulade sauce

**WVS18/4**  
**Galantine of savoury nut and goat’s cheese**  
Salt baked rainbow carrot, spiced quorn and celeriac slaw  
Zesty remoulade sauce
FISH COURSES
These fish courses are offered for a supplement of £10.00 per head.

WF18/1  **Baked fillet of seabass**
Sweet potato bubble and squeak
Nicoise dressing

WF18/2  **Lime and coriander grilled Cornish hake**
Crab beignet, Jerusalem artichoke sauce

WF18/3  **Smoked Scottish haddock**
Tomato and goat’s curd
Watercress sauce

WF18/4  **Seared tuna tataki**
Vermicelli, spinach, avocado and wasabi
Soy and ginger sauce

All of the above can be served as main course dishes if requested.

SORBETS

Why not try one of our home-made sorbets at this stage of the proceedings, to clear the palate, for example:

- Orange, Lemon, Spicy pineapple and tequila
- Mojito, Raspberry and mint, Mango and ginger
- Strawberry and honey, Champagne
- Redcurrant and lime, Triple berry

This course is offered for a supplement of £4.20 per head
MAIN COURSES
These courses are included in our standard charge, served complete including vegetable accompaniments

WM18/1  Chargrilled supreme of corn-fed chicken
Smoked garlic and mustard dauphinoise, pan fried kale, carrot and star anise puree
Shallot and watercress sauce

WM18/2  Local Trumpington pheasant with grilled pork belly
Chive, grain mustard, celeriac and potato cake, baton vegetables
Calvados and chestnut mushroom sauce (A)

WM18/3  Ballotine of guinea fowl with pear and tarragon
Braised leg and butterbean bon bons, stir fried local vegetables, crisp pancetta
Cambridgeshire honey, ale and thyme sauce (A)

WM18/4  Herb crusted chump of English lamb
Minted bubble and squeak, nicoise vegetables, garlic, anchovy and pea purée
Lime and coriander sauce

VEGETARIAN MAIN COURSES
These courses are included in our standard charge, served complete including vegetables accompaniments

WVM18/1  Camembert, fig and walnut chutney tart
Smoked garlic and mustard dauphinoise, pan fried kale, carrot and star anise purée
Shallot and watercress sauce

WVM18/2  Pepperonata, basil and Valencay goat cheese pithivier
Chive, grain mustard, celeriac and potato cake, baton vegetables
Calvados and chestnut mushroom sauce (A)

WVM18/3  Root vegetable, caramelised shallot and Shropshire blue cheese hot pot
Braised butterbean bon bons, stir fried local vegetables, crisp aubergine
Cambridgeshire honey, ale and thyme sauce (A)

WVM18/4  Spicy bean and cashew nut cutlet in sage and parsley breadcrumbs
Minted bubble and squeak, nicoise vegetables, garlic and pea puree
Lime and coriander sauce
DESSERTS

WD18/1  **Toffee apple steamed pudding**  
Roasted almond and cranberry granola  
Irish crème anglaise shot (N) (A)

WD18/2  **Chocolate Florentine tart**  
Salted caramel cream, chocolate chip sable (N)  
Cherry compote

WD18/3  **Seasonal poached fruits**  
Lemon mascarpone ice cream  
Ginger snap (A)

WD18/4  **Spiced date and orange roulade**  
Apple cider compote, orange and Grand Marnier jus (A)  
Sesame cigar

CHEESE COURSE

A selection of British and continental cheeses, together with biscuits is offered for a supplement of £5.35 per head

COFFEE

Coffee and after dinner mints are included in our standard charge

A selection of petits fours or chocolate truffles can be added at £2.00 per person